

S N O W M A S S
K I T C H E N
DINNER

APPETIZERS

- Beet and Green Apple Gazpacho** Red Beet Chips, Crème Fraiche - 8
French Onion Soup Gruyere, Croutons - 9
Poached Farm Egg Asparagus, Snap Peas, Wild Mushrooms - 10
Jumbo Shrimp Cocktail Horseradish Cocktail Sauce - 18
Ahi Poke Avocado, Wonton Chips, Sesame - 18
Pan Seared Jumbo Lump Crab Cake Mango and Lychee Salsa, Lemon Gastrique - 18
Grilled Elk Chop Raspberry-Lime Coulis - 21

SALADS

- House Salad** Mixed Greens, Candied Almonds, Dried Apricots, Sherry-Orange Vinaigrette - 10
Well Dressed Caesar Romaine, Garlic Croutons, Condiments - 12
Spinach and Frisee Salad Quinoa, Dried Cranberries, Lemon Vinaigrette,
Crumbled Goat Cheese - 13
The Wedge Charred Grape Tomatoes, Crispy Onions, Applewood Smoked Bacon,
Blue Cheese Dressing - 12

STEAKS & FILETS

Snowmass Steaks are USDA Prime Aged, Corn-Fed Midwest Beef

- Flat Iron Steak** 8oz - 25
New York Strip Steak 12oz - 44
Filet Mignon 8oz - 41
Grilled Rack of Lamb
Two Double Cut, Herb + Garlic Crust - 45

Sauce

Choose One
Extra Sauce (Add \$2)
Maître D Bone Marrow Butter,
Snowmass Kitchen Steak Sauce,
Horseradish Cream, Chimichurri,
Béarnaise, Bordelaise

FISH & SHELLFISH

- Maple Plank Roasted Skuna Bay Salmon** - 32
Broiled Maine Lobster Tail - 38
White Miso Marinated Sea Bass
Arugula, Green Asparagus, Fig and Walnut Vinaigrette - 34

Sauce

Choose One
Extra Sauce (Add \$2)
Creamy Lemon Capers,
Soy-Citrus, Drawn Butter

ENTREES

- Colorado Lamb Bolognese** Fettuccini, Shaved Parmesan, Fried Capers - 24
Spinach Fettuccini Green Beans, Sun-Dried Tomatoes, Toasted Almonds, Parmesan - 18
Colorado Free Range Chicken "Under A Brick" Natural Jus, Roasted Fingerling Potatoes,
Sautéed Broccoli - 25

SIGNATURE SIDES 8 Each

- | | | |
|---------------------------|------------------------------|--------------------------------|
| Yukon Gold Mashers | Macaroni & Cheese | Sautéed Broccoli |
| Garlic Spinach | Grilled Asparagus | Steak Fries |
| | | Truffle Fries (Add \$2) |

Please let our staff know of any dietary restrictions you might have, our Chef will be happy to accommodate you

* consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

*18% Gratuity will be add to parties larger than 6ppl